



HOG/PORK

Cutting Instruction Sheet

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Custom **Retail**

Last Name	First Name	Phone			
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Farmer Name	Animal #	Live Weight	Hanging Weight
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WHOLE OR HALF

Slaughter Fee: \$60.00 (over 300 lbs. additional \$10) **Waste Water Disposal Fee:** \$7 **Freezer Storage Fee:** \$10/day over 5 days
Processing: Paper Wrap: \$.68/lb. Vac Seal: \$.68/lb. Smoked & Cured Fee: \$.85/lb. Grind Fee: \$.20/lb. Bacon Slicing Fee: \$.55/lb. Ham Slicing Fee: \$.39/lb.

Place a CHECK MARK (✓) beside each cut that you want and a LINE (—) beside the cuts that will go into ground pork/sausage
Circle your final choice selections on the right. (S) = Standard option will be used if unmarked.

		BOSTON BUTT SHOULDER	PORK STEAKS Thickness _____ (1"-S)	Number per package _____ (2-S)		
			OR			
			ROAST(S)	Size _____ (2-3#-S)		
		PICNIC (ARM) ROAST	Size _____ (2-3#-S)	PROCESSING NOTES:		
		SPARE RIBS				
		PORK LOIN ROAST	Whole or Cut in 1/2 or	Roast Size _____ (2-3#-S)	BONE-IN (S) or BONELESS	
		OR				
		PORK CHOPS	BONE-IN (S) OR BONELESS	Thickness _____ (1"-S)	Number per package _____ (2-S)	
		TENDERLOIN (Fish)				PROCESSING NOTES:
		BACON	SMOKED & CURED(S) Whole _____			
			OR			
			FRESH SIDE Sliced (S) _____			
		HAM	SMOKED & CURED (S) Whole _____ Cut in 1/2 _____			
			OR			
			FRESH Slice all _____			
			3# roast with ham slices _____ (S)			
			Roast size _____ #			
		Hock	SMOKED & CURED OR FRESH			
		GROUND PORK (unseasoned) _____ OR SEASONED SAUSAGE (15# minimum, 1 flavor per 1/2 hog) (additional \$.15/lb) Salt & Pepper _____ Salt, Pepper, & Sage _____ Breakfast _____ Italian _____ Southern _____ Bratwurst _____	BULK 1 lb. (S) OR 1.5 lb. OR 2 lb. Chubs (s) OR Vac Seal (\$.05/#)	STUFFED (15# minimum) (additional \$.50/lb for coils and \$1.25/lb. for links/brats) Large OR Small casing Links/Brats OR Coils _____ lbs. per package Notes: (3 Options per whole hog)		
			PATTIES (additional \$.55/lb.) 4oz. (S) OR 6oz. Number per package _____ (4-S)			
		OFFALS	LIVER HEART TONGUE			

PACKAGING OPTIONS: (circle one) **Paper Wrapped (S)** OR **Vac Sealed**

BUTCHER BLOCK USE ONLY: Cut Instruction initials _____ Number of trays of processed meat _____